

2005 Florida Citrus Pest Management Guide: Citrus Canker¹

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Citrus canker, caused by the bacterium *Xanthomonas axonopodis* pv. *citri*, is a leaf, fruit, and stem spotting disease that affects numerous species, cultivars, and hybrids of citrus and citrus relatives. Grapefruit and Mexican lime are highly susceptible to canker; Navel, Pineapple, and Hamlin sweet oranges, lemons and limes are moderately susceptible; Valencia orange, tangors, tangelos, and other mandarin hybrids are susceptible; and tangerines are moderately tolerant.

Young lesions are raised on both surfaces of the leaf, but particularly on the lower leaf surface. The pustules later become corky and crater-like with a raised margin, sunken center and are surrounded by a yellow halo. Fruit lesions vary in size because the rind is susceptible for a longer time, and more than one infection cycle can occur on the fruit. Stem lesions can support long-term survival of the bacterium.

Major outbreaks of citrus canker occur when new shoots are emerging or when fruit are in the early stages of development. Frequent rainfall in warm weather, especially during storms, contributes to disease development. Citrus canker is mostly a leaf-spotting and fruit rind-blemishing disease, but when conditions are highly favorable for infection, it causes defoliation, shoot die-back, and fruit drop. When feeding galleries of Asian leafminer on leaves, stems, and fruit become contaminated with the bacterium, the number and size of individual lesions greatly increases and results in tremendous inoculum production.

The bacterium reproduces in lesions on leaves, stems, and fruit. When there is free moisture on the lesions, the bacteria ooze out and can spread to new growth and other plants. Wind-driven rain is the main dispersal agent, and wind speeds >18 mph aid in the penetration of bacteria through the stomatal pores or wounds made by thorns, insects, and blowing sand.

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The use of trade names in this publication is solely for the purpose of providing specific information. It is not a guarantee or warranty of the products named, and does not signify that they are approved to the exclusion of others of suitable composition.

Leaves, stems, and fruit become resistant to infection as they mature. Almost all infections occur on leaves and stems within the first 6 weeks after initiation of growth. The most critical period for fruit infection is during the first 90 days after petal fall. Infection after this time results in the formation of only small and inconspicuous pustules.

Most spread of canker bacteria by wind and rain is for short distances, i.e., within trees or to neighboring trees. Canker is more severe on the side of the tree exposed to wind-driven rain. Spread over longer distances, up to miles, can occur during severe tropical storms, hurricanes, and tornadoes. Long-distance spread more commonly occurs with the movement of diseased plant material, such as budwood, rootstock seedlings, or budded trees, or less commonly on fruit and leaves. Workers can carry bacteria from one location to another on hands, clothes, and equipment. Grove equipment spreads the bacteria within and among plantings, especially when trees are wet.

In countries where citrus canker is well established, less susceptible types of citrus, such as Valencia oranges and tangerines, are usually grown. In regions where canker is endemic, windbreaks are planted to reduce wind speeds and canker spread. Frequent applications of copper-containing bactericide sprays have been shown to be effective for protection against fruit lesions. Because young fruit is particularly susceptible to canker, a protective coating of coppers should be maintained on the fruit surface in the first 90 days after petal fall. Leafminer control is particularly important on young trees and in those cultivars that have frequent flushes of growth.

This epidemic of citrus canker (1995 – present) has impacted many areas of Florida including 15 counties. Acknowledgement by offenders and DNA testing has provided evidence that most of the spread from Miami-Dade county to other parts of the state has been by people unknowingly moving infected plants or plant parts from the Miami area (e.g. Miami to Lee County, Miami to Orange county, and Miami to Collier county). DNA testing of the bacteria has also provided evidence that the bacteria found in Manatee county and Miami-Dade county identifies them as different introductions of the pathogen and

confirms that the outbreaks in the Immokalee/Clewiston and Arcadia areas are related to the bacterium in Miami. Thus, canker has been spread from established infestations to new areas by harvesting/handling operations and meteorological events. Outbreaks provide evidence that people-assisted movement of the pathogen may occur over long distances since grove services and harvesting crews are often contracted within and between companies located throughout the industry.

In the United States, quarantining areas infested with citrus canker is still practical. Eradication of infested and exposed trees is the most effective means of protecting commercial citrus from the disease. A regulatory program is currently operating to eradicate citrus canker bacterium in Florida. Due to recent hurricanes in Florida, decontamination/disinfestation procedures are crucial to reduce the risk of further dissemination of the pathogen and increase the probability of eradication of the disease in Florida. Additional spread of the bacterium from undetected sources may have occurred during the hurricanes. Thus, it is important to be especially vigilant and to rigidly follow decontamination procedures to prevent further spread by people.

Citrus Canker Decontamination Products and Methods

In order to prevent the spread of citrus canker disease, it is important that personnel and equipment working near or contacting any citrus plant material be decontaminated in accordance with Citrus Canker Eradication Program (CCEP) rules, with an approved material, regardless of whether an infestation has been proven to exist. Risks of acquiring and dispersing citrus canker inoculum are greatest when diseased citrus plant material and surrounding vegetation are wet. Avoid any unnecessary contact with citrus.

DECONTAMINATION of personnel and equipment is a Citrus Canker Eradication Program (CCEP) required two-step procedure to be carried out by the terms set forth within each CCEP Compliance Agreement under authority of Chapter 581.184 (6), Florida Statutes and Rule Chapter 5B-58.

1. Prior to departing any citrus grove, citrus nursery or source block, or any quarantine property (residential or commercial), or any disposal site, regulated facility or other property, all personnel must inspect vehicles and equipment for plant material and debris, and clean all vehicles, equipment, picking sacks and clothing free of fruit, limbs, leaves, soil and debris (all plant material); which material must be left on that property or be disposed of in accordance with CCEP rules.

2. All personnel and equipment, once cleaned, must be decontaminated by a suitable method in accordance with *Approved Decontamination Products and Methods* (Schedule 11) upon entering or departing a citrus grove, citrus nursery or source block, or any quarantine property (residential or commercial), or any disposal site, regulated facility or other property as instructed by the applicable CCEP Compliance Agreement.

It is important that all users of approved products in this listing always READ AND FOLLOW THE PRODUCT LABEL. Please note that no single product is approved for use interchangeably on both personnel and equipment. In addition to lawn, landscape, grove, and harvesting equipment and vehicles, citrus fruit picking sacks, gloves, and pickers' hats and clippers must also be disinfected with a CCEP approved equipment decontaminant.

READ AND FOLLOW THE LABEL DIRECTIONS.

Decontamination of Personnel

All persons should disinfect hands, arms, and any other parts of the body that have contacted citrus and surrounding vegetation, plus any clothing, shoes and small personal items (pen, hand lens, glasses, pocketknife, etc.) that have come in contact with risky plant material, using one of the following prescribed products in accordance with label directions. (Larger equipment and worker accessories associated with harvesting operations should be treated with the products described in the EQUIPMENT section below.) Some personnel decontaminants are one-step no-rinse products, which are listed below under the heading, "PERSONNEL

DECONTAMINANTS for use on Clothing AND Skin," and can be applied to clothing while being worn, in addition to skin. Other personnel decontaminants, which are listed below under the heading, "PERSONNEL DECONTAMINANTS for use ONLY on Skin," are approved for skin use only, requiring a follow-up water rinse, or soap and water hand-washing BEFORE use of the product. When using these materials, allow the no-rinse products to air-dry. For thorough decontamination of hands, use normal hand washing action for 20 to 30 seconds, paying special attention to fingernails and areas between fingers. Products marked with '*' are in a formulation that can be applied to clothing and shoes using a spray dispenser. With all products, avoid contact with eyes, and observe product safety precautions given by the manufacturer. It is important that the users of any of these products always READ AND FOLLOW THE LABEL DIRECTIONS.

PERSONNEL DECONTAMINANTS for use on Clothing AND Skin:

1. * GX-1027 Antimicrobial Soap - Galloway Chemical, (800) 445-1143
2. * Canker Guard - Flo Tech. Inc., (800) 335-6832
3. * Csan 154 QT Soap - Bell Chem Corporation, (800) 659-2355
4. * EcoCare 360 - Ecolab, (651) 293-2848
5. * Medi-Kwik AntiMicrobial & Fungicidal Skin Cleanser - EnviroSafe, Inc., (800) 227-9744
6. * Triple Crown Super Healer - EnviroSafe, Inc., (800) 227-9744
7. * QHS Quaternary Hand Sanitizer - Chemstar Products, Inc., (813) 978-8648
8. * C-Soap - Agri Flow, (863) 381-2628

PERSONNEL DECONTAMINANTS for use ONLY on Skin:

- A. Hibiclens - SSL, (888) 566-3468

B. Hibistat (wholesale only) - SSL, (888) 566-3468

C. EcoCare 250 - Ecolab, (651) 293-2848

D. EcoCare 350 (alcohol-base/no rinse) - Ecolab, (651) 293-2848

E. FS Antimicrobial Hand Cleaner; FS E-2 Sanitizing Hand Soap - ZEP Manufacturing Co., (800) 313-8439

F. Acclaim Antibacterial Liquid Hand Soap - ZEP Manufacturing Co., (800) 313-8439

Decontamination of Equipment

Equipment and vehicle surfaces (including undercarriages) should be regularly inspected for freedom from plant debris and soil residue, pressure washed with detergent, and then further disinfected with any of the following approved equipment decontamination materials applied to all surfaces to the point of runoff. Recommended contact time for all listed chemical decontaminants is ten minutes. Although use of equipment decontaminants on personnel is prohibited, fruit picking sacks, picking gloves, pickers' hats and clippers must be cleaned and then disinfected with one of these Equipment Decontamination Materials. Where skin sensitivity is of concern, these articles may be immersed in prescribed QAC or chlorine solutions for 10 minutes, and then rinsed in clean water prior to use. Since the following QAC decontamination materials are not labeled for use on fruit or personnel, it is recommended that care be taken to avoid contact with exposed fruit and personnel when applying these products. It is important that the users of these products always READ AND FOLLOW THE LABEL DIRECTIONS.

Quaternary Ammonium Chloride 'QAC'. The use of these compounds is recommended for vehicles, tools, and equipment. **Do not use on personnel.** Apply all QAC products at 2000 ppm (0.2%) QAC solution to all equipment surfaces to the point of runoff (dilution ratio 1:108). Recommended contact time is 10 minutes. The following QAC products are approved for use in the decontamination of equipment, and carry EPA Section 3 registrations:

1. CITRA-SOLV / CANKER-SOLV - EPA Reg. No. 10324-72-72160, FLO-TEC Inc., (800) 335-6832

2. CS-170-C - EPA Reg. No. 10324-72-44637, Chemical Systems of Florida, Inc., (407) 886-2329

3. Canquat 110c - EPA Reg. No. 10324-72-33354, Fresh Mark Corporation, (352) 429-4171

4. Canquat 108 - EPA Reg. No. 1839-167-33354. Fresh Mark Corporation, (352) 429-4171

5. BELQUAT 612 - EPA Reg. No. 10324-72-67829, Bell Chem Corporation, (407) 339-2355

6. SAN-O-256 - EPA Reg. No. 10324-72-402, Hill Manufacturing Co., (800) 445-5123

7. ZEP X-1400 - EPA Reg. No. 10324-72-1270, ZEP Manufacturing Co., (800) 313-8439

8. DECCOSAN 321 - EPA Reg. No. 10324-72-2792, Decco Cerexagri, Inc., (800) 221-0925

9. CPF QUAT - EPA Reg. No. 10324-72-9367, Theochem Laboratories, Inc., (800) 237-2591

10. HDQ-22 High Dilution Quat - EPA Reg. No. 1839-167-70671, Chemstar Products, Inc., (813) 978-8648

11. Canker Control Concentrate - EPA Reg. No. 1839-167-22061, Galloway Chemical Division, (800) 445-1143

12. C-Quat - EPA Reg. No. 10324-72-73439, Genesis Technologies, (800) 825-5810

13. J & J Disinfectant Spray - EPA Reg. No. 10324-72-32981, J & J Chemical Co., (800) 345-3303

14. Canker-Solv (neutral pH) - EPA Reg. No. 10324-108-72160, FLO-TEC Inc., (800) 335-6832

15. Canker-Solv Reduced Corrosion - EPA Reg. No. 10324-109-72160, FLO-TEC Inc., (800) 335-6832

16. AP Neutral Disinfectant Cleaner - EPA Reg. No. 1839-167-57611, CD Brown Co., Inc., (800) 749-6294

17. Microdyne Extra - EPA Reg. No. 10324-72-74098, Eurochem International, (404) 696-9867

18. C-Quat Plus - EPA Reg. No. 10324-72-73439, Genesis Technoloiges, (800) 825-5810

19. CANKER QUAT, EPA Reg. No. 1839-167-6428, International Chemical Corp., (800) 352-2436

Alternative Methods for Decontamination of Equipment

(A) Peracetic Acid. Only approved formulations may be used, only with injection systems, and may only be used on equipment, including food contact surfaces. Rinsing is not required if used in accordance with product label. This material must be applied to reasonably clean equipment, follow label instructions for ratio. The following products are approved for use in decontamination of equipment, and carries EPA Section 3 registration:

(1) VigorOx Citrus XA - EPA Reg. No. 65402-6, FMC Fresh Produce Technologies, (863) 683-5411

(2) VigorOx XA-15 - EPA Reg. No. 65401-3, FMC Fresh Produce Technologies, (863) 683-5411

(3) Peroxy-Solv - EPA Reg. No. 72160-1, FLO-TEC Inc., (800) 335-6832

(B) Hydrogen Peroxide Products. Only approved formulations may be used, only with injection systems, and may only be used on equipment, including food contact surfaces. Rinsing is not required if used in accordance with product label. This material must be applied to reasonably clean equipment, at CCEP-approved ratio indicated.

The following product is approved for use in decontamination of equipment, and carries EPA Section 3 registration:

(1) OxiDate - EPA Reg. No. 70299-2, BioSafe Systems, (888) 273-3088, Dilution ratio 1:100.

(C) Copper-Based Products. Only approved formulations may be used, and only on equipment, vehicles, tools, clothing, and shoes. Not for use on skin. Rinsing with potable water is required if direct or indirect fruit contact occurs. This material must be applied to reasonably clean equipment at CCEP-approved ratio indicated. Dilute with clean water with the pH adjusted to <7.0 before mixing. The following product is approved for use in decontamination of equipment, and carries EPA Section 3 registration:

(1) Eradicator - EPA Reg. No. 66675-4, The New Magna-Bon Corp., (863) 357-0400, Dilution ratio 1:1000

(D) Household Bleach (Chlorine) or Commercial Hypochlorite Products. A solution for decontamination of tools and equipment can be made using household bleach or other more concentrated hypochlorite products. Apply 200 ppm available chlorine to all surfaces to the point of run-off and maintain a pH of 6.0 to 7.5. Most solutions made with 1 ounce of household bleach to 1 gallon of water meet this criteria. This solution loses its strength rapidly, and should be made fresh daily. Bleach is not an effective decontaminant if used on dirty equipment.

(E) Hot Water and Detergent. Wash thoroughly with a hot water and detergent solution, under high pressure, at a minimum of 160 degrees F, covering all surfaces to the point of runoff.

(F) Steam. Apply steam, with minimum temperature of 160 degrees F, to all surfaces. This temperature must be maintained at the point of contact. Note: It has been proven to be extremely difficult to maintain the 160 degree F temperature in actual use. Applying steam with a combination of dry heat in an enclosed chamber has been successful.

Decontamination of Packinghouse

A. Sodium-o-phenylphenate (SOPP)

Wash Solutions:

- 1) SOPP concentrations of 1.86% to 2% required.
- 2) SOPP formulations may be either soap or non-soap.

Wash Procedures:

- 1) The SOPP can be applied by drench, spray, or foam methods. The use of foam may require scrub brushes to assure total wetting of fruit surface.
- 2) All methods of treatment require the following exposure time after fruit becomes totally wet as described in chlorine treatment procedures.
 - a. SOPP/soap solutions - 45 seconds.
 - b. SOPP/non-soap solutions - 1 minute.
- 3) To prevent fruit damage, the solution pH should be maintained within a range of 11.5-12.2.
- 4) Fruit should be thoroughly rinsed. It is understood that residues of SOPP of less than 10 ppm will be left only in cracks and crevices of fruit.

B. Sodium Hypochlorite

Wash Solutions:

- 1) Water should be maintained within a pH range of 6 to 7.5.
- 2) Available or free chlorine concentration should be mixed to 200 ppm (mg/L) and maintained within a range of 150 ppm to 250 ppm.

3) It is permissible to add 0.05% (v/v) nonionic surfactant to Sodium Hypochlorite wash solutions.

4) Sodium Hypochlorite levels above 500 ppm may cause fruit damage.

5) Change the wash water/Sodium Hypochlorite solution daily or more frequently, if necessary. Dirty water reduces free/available chlorine.

Wash Procedures:

- 1) Fruit can be washed in a tank where it remains in the wash solution for a period of two (2) minutes. Movement of the fruit through the tank must be controlled to assure that all fruit receives the full two-minute treatment.
- 2) A combination of spray nozzles and powered roller-type brushes arranged to allow for thorough wetting with the wash solution and scrubbing with the roller brushes is acceptable, provided the fruit remains thoroughly wet with the Sodium Hypochlorite solution for two minutes.

Citrus Canker Eradication Program / 2004 Compliance Agreements

To better accommodate program needs, the newest compliance agreements are now available in three different formats; completing and signing any one of these forms is equally acceptable for Canker Program Compliance. All three forms of the compliance agreements have some features in common. To avoid confusion in filling out the various Compliance Agreement form types, there are specific instructions for each. Please note that all associated sub-attachments (or Schedules) are listed on the last page of each agreement, and may be requested from any Canker Program office or may be located and printed from our official Web site: www.doacs.state.fl.us/canker/index.htm. Enforcement of the new rules will be phased in

through March 15, 2004 to allow adequate time for people to respond and become familiar with the new requirements. However, please be aware that pre-existing compliance agreement regulations held by applicants will continue to be enforced through this date. For additional information, visit our official Web site, stop by a canker program field office, or contact our help line at 1-800-282-5153.

I. The *STANDARD FORM*, which can be found under Compliance Agreements on the Division of Plant Industry Canker Program Web site, is designed for printing on plain white paper by any applicant with a personal computer and printer, or by any Canker Program office. Applicant should fill out this agreement as indicated below; sign, date, and deliver the original to officials by mail or in person; and keep an extra copy of the signed and dated agreement available at applicant's place of business. Gray areas of forms are generally intended for official use only. Applicants should print legibly in the white spaces provided for each area that applies to applicant's operation.

II. The *MULTI-PART FORM* consists of a single-page general agreement in duplicate accompanied by one or more attachments containing stipulations for the selected compliance agreement(s). The new Compliance Agreement Stipulations can be identified by Agreement Series CA-C-STIP-_-DR39F, which contains the new 2003 - 2004 Compliance Agreement language without the header and footer tables. The stipulations for the type agreement desired must accompany the General Compliance Agreement, and the agreement type(s) must be indicated by the applicant at the top of the general agreement by checking the appropriate box(es) and by signing applicant's initials in the blank(s) provided. Applicant should fill out this agreement as indicated below; sign, date, and deliver the original to Canker Program officials by mail or in person, and keep the extra copy and all pertinent compliance agreement stipulations available at applicant's place of business. Please note that when completing this form, applicant must check all types of activities that apply to applicant's business, request indicated Compliance Agreement Stipulations from a Canker Program inspector or office, and initial each item selected. These types of activities are

Canker Program compliance categories, which are located in the activities box near the top of the General Compliance Agreement. Gray areas of forms are intended for official use only. Applicant should print legibly in the white spaces provided for each area that applies to applicant's operation. Please note that the multi-part forms and compliance stipulations are not available on the Canker Program Web site, but may be requested from any Canker Program office (<http://www.doacs.state.fl.us/canker/schedules/CCinfo.pdf>).

III. The *CCEP COMPLIANCE UPDATE FORM* is probably the best method for renewing an existing compliance agreement. This form is not available on our Web site, but may be requested from any of our Canker Program offices. This compliance agreement format provides a pre-populated form printed directly from the Canker Program database, which provides regulated companies or individuals with a copy of their previously submitted compliance agreement data inserted into a new compliance agreement. Upon checking and correcting this agreement for errors and omissions, applicant may simply sign, date and deliver the original to Canker Program officials by mail or in person, keeping an extra copy and all pertinent compliance agreement stipulations available at applicant's place of business.

Grove / Caretaker Compliance Stipulations

I. General Provisions for Grove Operations

1. All grove owners / operators / agents and caretakers / contractors (including but not limited to hedging, topping, and tree removal companies) who own, plant, maintain or service commercial citrus groves, or citrus plantings consisting of forty or more trees, are required to sign a Citrus Canker Eradication Program (*Canker Program*) "**GROVE / CARETAKER COMPLIANCE AGREEMENT.**" Beekeepers who come in contact with citrus groves must also sign this agreement. Applicant is responsible to notify owners, agents, caretakers, harvesters, handlers, contractors, utilities, surveyors, vendors, delivery personnel and others who may enter applicant's property of Canker Program

decontamination requirements, and report violators to Canker Program officials.

1.1. Grove owners are responsible for the decontamination of all personnel and equipment that provide a service to the grower, upon each entry and departure of the grower's properties, unless said personnel and equipment are also in compliance with the Canker Program and hold separate, valid Canker Program compliance agreements.

1.2. All CCEP citrus industry Compliance Agreements must be renewed each year during the months of August and September until citrus canker disease is declared eradicated in Florida.

1.3. For purposes of this agreement, the decontamination of personnel and equipment is defined, essentially, as a two-step process:

1.3.1. Prior to departing a citrus grove or a disposal site, all personnel must inspect vehicles and equipment for plant material and debris and clean all vehicles, equipment, picking sacks and clothing free of fruit, limbs, leaves, soil and debris; which material must be left on that property or be disposed of in accordance with Paragraph II.A.4 of this agreement.

1.3.2. All personnel and equipment, once cleaned, must be decontaminated by an appropriate method in accordance with *Approved Decontamination Products and Methods* (Schedule 11) upon entering a grove or upon departing a grove or disposal site by the terms set forth in Paragraphs I.2, II.A.3, II.A.6, and II.B.8 of this agreement.

2. When operating in groves outside quarantine areas, all personnel and equipment (such as hand tools, grove equipment, and personal or other vehicles) must be cleaned free of all fruit, limbs, leaves, soil and debris, and be decontaminated **prior to departing a citrus grove or grove block** with an approved material (in accordance with Schedule 11). Grove owners may also require that all personnel and

equipment be decontaminated **prior to entering** their groves. Specific situations regarding decontamination follow:

2.1. Fruit pickers and their personal picking equipment constitute a special case under this rule, which requires that pickers clean themselves and their equipment free of all fruit, limbs, leaves, soil and debris **prior to departing a grove, AND** requires that pickers, **upon entering a grove**, must decontaminate themselves and their personal equipment, including picking sacks, gloves, hats and clippers with approved decontamination materials (listed in Schedule 11).

2.2. Field decontamination of citrus fruit destined for a packing or processing facility is not required.

2.3. When exiting a grove, loaded fruit-hauling equipment that has come in contact with citrus trees must be sprayed from the ground up to, but excluding, exposed fruit. If the selected decontamination material is labeled for direct application on citrus fruit, the fruit may also be sprayed.

2.4. Beekeepers should attempt in all areas of the state to place bee hives in locations such that entering a citrus grove is not necessary; but when entry is necessary, beekeepers should avoid any physical contact with quarantine citrus trees. Any beekeeper who must enter a grove must abide by Canker Program rules. Bee hives must be cleaned of leaves and debris before entering and before departing a grove. Beekeeper personnel, vehicles and equipment other than hives must be decontaminated (per Schedule 11) prior to entering and upon exiting a grove. All beekeepers must load and cover their hives and supers on their trucks in an arrangement that will prevent hive contact with citrus trees prior to entering and departing a grove. Upon returning to the point of entry, the covering must be removed from the hives and decontaminated prior to departing the grove if contact with citrus has occurred. Beekeepers must choose a decontaminant for these covers that will

effectively kill citrus canker bacteria without causing harm to the bees.

2.5. Hedging, topping, and tree removal / land clearing equipment must be cleaned of fruit, limbs, leaves, soil and debris, and then pressure cleaned with air or water prior to departing a grove, and must then be decontaminated with an approved material (as listed in Schedule 11) upon departing a grove and prior to entering another grove.

2.6. All grove workers, caretakers, contractors, and harvesters accessing or working on any grove property are required to have adequate decontamination equipment readily available, located on site at all times while equipment or workers are present at the subject grove property, with adequate quantities of approved decontaminant solutions premixed and maintained at approved use dilutions, to decontaminate all job-related equipment and personnel on that site in accordance with CCEP regulations.

2.7. Upon entering or departing any grove block, all personnel and equipment must perform all decontamination events, as required by CCEP or by the grove owner, at the edge of the grove block nearest and in sight of a public road, unless prohibited by intermediate boundaries of groves under separate ownership.

3. All citrus debris from a grove should remain, be burned, or be buried on the property. If movement is necessary, the citrus debris must be relocated to an area that will not pose a risk to other citrus groves.

4. Applicant bears the responsibility to remain informed regarding any changes in the Citrus Canker Eradication Program. All attachments, schedules, procedures, and quarantines are subject to change. Applicant is responsible for retrieving quarantine maps (Schedules 19, 20) and other revised attachments or updated information from local Canker Program offices (Schedule 10) and official Internet postings (www.doacs.state.fl.us/canker/index.htm).

5. All citrus grove owners must allow reasonable access for state and federal vehicles and program personnel. Grove middles and boundaries must be mowed or otherwise maintained by mechanical or other means to allow walkways of reasonable height for the passage of personnel and equipment as required for plant inspection processes.

6. Applicant must provide authorized personnel access to the grove / grove block, and to planting records and any documents showing the origin of fruit as requested. Applicant shall maintain all documents pertaining to the origin of fruit, including trip tickets and Harvesting Permits (where applicable), for a period of one year.

7. This agreement must be surrendered to any authorized inspector upon demand. If a grove property has been sold or exchanged, both buyer and seller should give courtesy notice of the sale to Canker Program officials. Upon offering a citrus grove for sale, the owner should always disclose Canker Program rules to a prospective buyer.

8. Failure to abide by any part of this agreement may result in immediate cancellation of the Compliance Agreement and the penalties of Sections 581.141 and 581.211 of the Florida Statutes. *Reports of Violation* will be issued for non-compliance, and administrative penalties levied.

8.1. Violation assessments range incrementally from a warning to a \$1,000 fine, then a \$2,500 fine, and up to a \$5,000 fine (and/or revocation of Compliance Agreement) for initial or repeat offenses. Penalties for the use or possession of decontaminant solutions of insufficient strength, or the misuse of decontaminants (described in Schedule 11), are assessed independently of other violations.

8.2. Revocation of a Compliance Agreement, or failure to enter into a Compliance Agreement subsequent to an official warning (resulting from a violation), will result in the denial of permission for a citrus fruit grower or handler to move or handle citrus.

II. Special Provisions for Citrus Quarantine Areas

In addition to the GENERAL PROVISIONS, the following are also required:

II-A. Maintaining Citrus Groves in Quarantine Areas

1. The planting or replanting of citrus in groves or grove blocks is prohibited unless it has been approved by the Citrus Canker Eradication Program. (Refer to Section II.C.)

2. The suppression of sprouts from residual roots or seed in a positive grove that has been removed must be controlled in a manner that will serve to minimize the continuance of citrus canker host plant material.

2.1. Applicant must inspect and take action to eliminate sprouts at intervals no greater than three months.

2.2. All visible sprouts must be cut down or otherwise suppressed by chemical or mechanical methods.

3. It will be the applicant's responsibility to notify the local Canker Program office at least a day before hedging/ topping or tree removal/ land clearing activities begin, and upon completion (see Schedule 10 for the local Canker Program offices). This equipment may be moved from the property only under the following conditions:

3.1. Equipment must first be cleaned of fruit, limbs, leaves, soil and debris, and then be pressure washed or steam cleaned with adequate pressure to remove all citrus tissue and tree sap from all contact surfaces.

3.2. Before moving the hedging, topping, or tree removal equipment from the property, equipment must be decontaminated in the presence of a Canker Program inspector by an approved method (per Schedule 11).

3.3. Upon witnessing the required decontamination, the Canker Program official will issue a Limited Permit (DACS-08156 or

PPQ Form 530) stating the origin and destination of the equipment.

4. All citrus debris from a grove must remain, be burned, or be buried on the property. If moved, quarantine citrus plant debris, culls or peel must move covered under Limited Permit to an approved disposal site. This material may not be stored or held overnight outside quarantine areas. Notify the local Canker Program office of intended movement in advance, and request a Limited Permit (DACS-08156 or PPQ Form 530 - Schedules 16 and 21).

5. Any disposal site located outside the grove, other than a Class I Landfill approved by the Environmental Protection Agency (EPA) or Florida Department of Environmental Protection (DEP), must be approved annually by Canker Program officials and issued a *Special Permit-Disposal Site* (DACS-08126) form.

6. The cargo areas of vehicles used to transport citrus material must be thoroughly decontaminated immediately after unloading at disposal sites.

II-B. Moving Plant Host Material in Quarantine Areas

1. Call the nearest Canker Program field office, at least a week in advance, to arrange for a grove inspection and the issuance of a Citrus Fruit Harvesting Permit. The permit must be on hand at the receiving facility prior to, or upon acceptance of the fruit.

2. Harvest only fruit from trees which have been inspected by authorized USDA/FDACS personnel after receiving a Citrus Fruit Harvesting Permit. (Citrus Fruit Harvest Permits (DACS-08123) are void at midnight July 31st following the date of issue, except lemon and lime permits which expire April 30th).

3. All field boxes must be identified in the grove by an attached 3 x 5 card, or an insert card on plastic bins, (any color except orange) indicating the citrus fruit harvesting permit number in 1-inch high characters.

4. Notify the local Canker Program office of an intended shipment prior to the load being moved, and request a Limited Permit (DACS-08156 or PPQ Form 530). (Schedules 16 and 21)

5. Each load of citrus fruit harvested (or rejected from a receiving facility) must be accompanied by a trip ticket and a Limited Permit (DACS-08156 or PPQ Form 530) containing the following information:

5.1. Citrus Fruit Harvesting Permit number and Trip Ticket number.

5.2. Name of Grove, Owner / Agent / Harvester.

5.3. License tag number of conveyance containing load.

5.4. Number of field boxes contained in load.

5.5. Origin and destination.

6. Each load of citrus fruit or plant material originating from a quarantine area must be continually covered by a tarp, or otherwise enclosed during movement, regardless of its destination. (See Schedules 13 and 19.)

7. Prior to use as disposal sites for regulated citrus articles, all sites must be approved and Special Permits issued annually (DACS-08126, for sites other than EPA / DEP approved landfills) by Canker Program officials.

8. All personnel and equipment entering a grove or grove block in a quarantine area for any purpose, including but not limited to caretaking, harvesting, crop estimation, inspection, monitoring, fruit procurement, or fruit, leaf or soil sampling for testing purposes, must decontaminate all personnel, equipment and vehicles **upon entering the grove AND prior to departing the grove**. Other requirements to limit the spread of canker apply as follows:

8.1. Upon departing any citrus grove, all personnel and equipment must be cleaned free of fruit, limbs, leaves, soil and debris prior to applying an approved decontamination material (in accordance with Schedule 11).

8.2. Fruit samples collected from properties in quarantine areas must be enclosed in airtight bags or containers prior to departing a grove. Once the fruit is properly enclosed, the outer surfaces of the container must be decontaminated. Fruit samples may alternately be decontaminated by immersing in a solution of 200 ppm sodium hypochlorite for 2 minutes, and must then be held separate from other citrus fruit or plant material.

8.3. Leaf and soil samples removed from quarantine areas must be placed into sealed containers, which shall then be decontaminated prior to entering another grove or grove block.

8.4. Any citrus plant material exhibiting suspected canker lesions should not be touched or moved. Flag the tree, contact Canker Program officials, and allow officials to identify and handle any infected material.

II-C. Planting Citrus Groves in Quarantine Areas

Commercial Citrus Planting/ Replanting/ Top Working within Citrus Canker Quarantines:

1. Within Quarantine Areas, the planting of ALL citrus is prohibited for a minimum of one year from the date the subject quarantine area was imposed. All Canker Program quarantine rules remain in effect for a given property until the quarantine restricting that property is officially released. An area shall be released from quarantine provided no detections of citrus canker have occurred during a minimum two year period of intensive survey and a declaration that citrus canker has been eradicated from that area.

2. Growers desiring to replant in citrus canker quarantine areas must first complete a *Planting Request Form* (Schedule 25) and contact the local Canker Program office to initiate a request for permission. Permission to plant under any circumstances may only be granted through written approval by the Canker Program Director, or his assigns.

3. The owner / caretaker acknowledges, understands, and accepts the general risks of new or repeated outbreaks of bacterial citrus canker (*Xanthomonas axonopodis* pv. *citri*) associated with planting new citrus plants in solid blocks or as resets within a citrus canker quarantine zone.

4. The owner / caretaker agrees to forego the planting of any grapefruit (*Citrus x paradisi*), Key / Mexican Lime (*Citrus aurantiifolia* 'Key lime' or 'Mexican lime'), or Rohde Red Valencia (*Citrus sinensis*) in the quarantine zone due to their high risk of infection by citrus canker.

5. The owner / caretaker acknowledges and accepts the higher risks involved in planting certain varieties of sweet oranges (*C. sinensis*), including, but not limited to: 'Navel', 'Parson Brown', 'Hamlin', 'Pineapple', 'Early Gold (Seleta Vermelha)', 'Itaborai', 'Ruby', 'Salustiana', and 'Westin' varieties.

6. Although certain citrus varieties are less susceptible to citrus canker, including tangerines (*C. reticulata*), tangelos (*C. x tangelo*), Persian / Tahiti Limes (*C. aurantiifolia* 'Persian', 'Tahiti'), and some late season sweet oranges, such as 'Valencia' (*C. sinensis*) -- excluding Rohde Red Valencia -- Canker Program officials cannot advise that a reduction in risk will absolutely be achieved by planting these varieties.

7. The owner / caretaker acknowledges and accepts the higher risks involved in planting trifoliolate (*Poncirus trifoliata*) and trifoliolate hybrid rootstocks if stump / rootstock sprouts are allowed to grow up in the planting.

8. The owner / caretaker acknowledges and accepts the higher risks associated with citrus leafminer damage (*Phyllocnistis citrella*) and bacterial citrus canker on young, vigorous and frequently manipulated citrus trees with abundant susceptible tissue, whether planted as resets or in solid blocks.

Packinghouse Compliance Stipulations

I. General Provisions for Packinghouses

1. All facilities that pack citrus in Florida are required to sign a Citrus Canker Eradication Program "PACKING HOUSE COMPLIANCE AGREEMENT." Before receiving a Citrus Canker Eradication Program Compliance Agreement (*Compliance Agreement*), commercial citrus packers and gift fruit citrus packers must have valid certificates or licenses issued by the Florida Department of Agriculture and Consumer Services (DACS) / Florida Department of Citrus. Applications may be obtained through the Division of Fruit and Vegetable License and Bond Bureau. (See Schedule 10.) Re-packers of citrus fruit are also required to sign a Citrus Canker Eradication Program (*Canker Program*) "PACKING HOUSE COMPLIANCE AGREEMENT."

2. When operating in groves outside quarantine areas, all personnel, equipment, and vehicles having come in contact with citrus plant material, must be cleaned free of fruit, limbs, leaves, soil and debris, and be decontaminated **upon departing a citrus grove** with an approved chemical (Schedule 11). Fruit pickers and their personal picking equipment are an exception to this rule, and are required to chemically decontaminate themselves and their personal equipment **upon entering a grove**, but are also required to clean themselves and their equipment free of all fruit, limbs, leaves, soil and debris **prior to departing a grove**.

3. All facilities must maintain sanitation procedures that will serve to protect any citrus trees and nonquarantine fruit, culls, and debris from contamination by untreated citrus fruit or plant material.

3.1. All fruit hauling equipment (including trailers, trucks, boxes, bins, etc.) must be cleaned of fruit, leaves, limbs, soil and debris prior to departing the receiving facility.

3.2. All portable citrus hauling containers (such as harvesting boxes, baskets or bins) and cargo covers (tarps) that have or will come in contact with citrus or plant material

must be decontaminated by an approved method prior to departing the receiving facility. (Refer to Schedule 11.)

3.3. Personnel exposed to untreated citrus fruit or plant debris, such as workers responsible for removing citrus debris from trailers, bins or grounds, must be decontaminated before leaving the facility.

4. Citrus culls, peel, pulp, seeds, leaves, limbs, soil and debris must be removed daily from processing or similar facilities, and must be disposed of on sites which will not pose a risk to commercial citrus groves.

5. Applicant must provide authorized personnel access to the property and to documents showing origin of fruit as requested, and maintain all documents pertaining to the origin of fruit, including trip tickets and Citrus Fruit Harvesting Permits (where applicable) for a period of one year.

6. Applicant bears the responsibility to remain informed regarding any changes in the Citrus Canker Eradication Program. All attachments, schedules, procedures, and quarantines are subject to change. Applicant is responsible for retrieving maps and other updated information from local Canker Program offices (Schedule 10) and official Internet postings (<http://doacs.state.fl.us/>).

7. This agreement must be surrendered to any authorized inspector upon demand.

8. Failure to abide by any part of this agreement may result in immediate cancellation of the Compliance Agreement and the penalties of Sections 581.141 and 581.211 of the Florida Statutes. *Reports of Violation* will be issued for non-compliance, and administrative penalties levied.

8.1. Violation assessments range incrementally from a warning to a \$1,000 fine, then a \$2,500 fine, and up to a \$5,000 fine (and/or revocation of Compliance Agreement) for initial or repeat offenses. Penalties for the use or possession of decontaminant solutions of insufficient strength, or the misuse of decontaminants (described in Schedule 11), are assessed independent of other violations.

8.2. Revocation of a Compliance Agreement, or failure to enter into a Compliance Agreement subsequent to an official warning (resulting from a violation), will result in the denial of permission for a citrus fruit grower or handler to move or handle citrus.

II. Provisions for Handling Quarantine Citrus

In addition to the GENERAL PROVISIONS, the following are also required:

II-A. Harvesting and Transporting Quarantine Fruit

1. Accept only fruit from groves within quarantine areas that have been inspected, found apparently free of infestation, and have been issued a numbered Citrus Fruit Harvesting Permit (DACS-08123).

1.1. Harvesting Permits are void at midnight July 31st following the date of issue, except lemon and lime permits, which expire April 30th.

1.2. The Harvesting Permit must be on hand at the receiving facility prior to, or upon acceptance of fruit.

2. Each load of fruit must be accompanied by a trip ticket and a Florida Limited Permit (DACS-08156) or Federal Limited Permit (PPQ Form 530) containing the following information: (See Schedules 16 and 21.)

2.1. Citrus Fruit Harvesting Permit serial number and trip ticket number.

2.2. Name of Grove, Owner / Agent, and Harvester.

2.3. License tag number of conveyance containing load.

2.4. Number of field boxes contained in load.

2.5. Origin and destination will be indicated on Limited Permit. Loads diverted from original destination must have Canker Program approval prior to movement.

3. All field boxes will be identified by a securely attached 3 x 5 card, or an insert card on plastic bins, (any color except orange) indicating the Citrus Harvesting Permit Number in one-inch tall characters.

4. Fruit produced outside quarantine areas (*non-quarantine fruit*) and fruit produced within a quarantine area (*quarantine fruit*), when combined on the same load, must all be treated as quarantine fruit.

5. All loads of citrus fruit or citrus plant material originating in a quarantine area must be contained or completely covered (tarped) during movement regardless of its destination. (See Schedules 13 and 19 regarding transportation and quarantine zones, respectively.)

6. All personnel and equipment entering groves in quarantine areas for any purpose, including but not limited to caretaking, harvesting, crop estimation, inspection, fruit procurement, or fruit, leaf or soil sampling for testing purposes, must decontaminate all personnel, equipment and vehicles **prior to entering the grove AND upon departing the grove**. Other requirements for limiting the spread of canker apply as follows:

6.1. Upon departing any citrus grove, all personnel and equipment must be cleaned free of fruit, limbs, leaves, soil and debris prior to chemical decontamination (applied in accordance with Schedule 11).

6.2. Fruit samples collected from properties in quarantine areas must be enclosed in airtight bags or containers prior to departing a grove. Once the fruit is properly enclosed, the outer surfaces of the container must be decontaminated. Fruit samples may alternately be decontaminated by immersing in a solution of 200 ppm sodium hypochlorite for 2 minutes, and must then be held separate from other citrus fruit or plant material.

6.3. Any citrus plant material exhibiting suspected canker lesions should not be touched or moved. Flag the tree, contact Canker Program officials, and allow officials to identify and handle any infected material.

II-B. Receiving and Handling Quarantine Fruit

1. If applicant has not previously handled quarantine fruit, Canker Program officials must be notified a week in advance of anticipated run date for an inspection of the facility, decontamination equipment, and chemical solutions. Upon passing an official inspection, applicant will be permitted to handle quarantine fruit throughout the season, provided the facility remains in compliance. If any required decontamination equipment is subsequently removed or otherwise disabled, applicant must call for and pass a new inspection in order to resume the handling of quarantine fruit.

2. The packing house is responsible for decontaminating all trucks, trailers, boxes, cargo covers (tarps), and other fruit hauling equipment that comes from a quarantine area, regardless of ownership. (Schedule 11.)

3. If a load of quarantine citrus arrives that is not properly covered, or is not accompanied by a trip ticket, a Limited Permit, and a 3 x 5 identification card attached to each box, as described herein, applicant shall hold the load and immediately contact the nearest Canker Program office.

4. The Florida Limited Permit (DACS-08156) or the Federal Limited Permit (PPQ Form 530) must be held at the receiving facility no longer than one week. At the close of one week, the receiving facility is required to keep one copy and return the original by mail to the issuing regional office of the Canker Program at the address listed in Schedule 10, directed to the attention of the Regulatory Department.

5. Maintain the identity of each load of quarantine fruit moving through the packing house, including eliminations, culls, peel, leaves and debris diverted into holding bins, trucks and trailers, and record the Citrus Fruit Harvesting Permit number on the daily run sheet.

5.1. All quarantine fruit must be segregated at all times from non-quarantine fruit. Quarantine fruit must not be allowed to come in direct contact or otherwise contaminate non-quarantine fruit.

5.2. All cards must be removed from empty bins before leaving the receiving facility.

6. All citrus fruit destined for fresh fruit sales must have all leaves and stems removed such that any stems attached to the fruit are less than one inch in length.

7. All fruit originating within a quarantine area must be treated with an EPA approved solution containing either sodium hypochlorite or SOPP. (See Schedule 17.)

8. All facilities must maintain sanitation procedures that will serve to protect non-quarantine fruit and citrus trees from contamination by untreated quarantine fruit and exposed plant material, and to protect treated fruit from re-contamination.

8.1. All packing house equipment that comes in contact with untreated quarantine citrus must be cleaned free of fruit and debris prior to running fruit originating from outside quarantine areas.

8.2. Packing house equipment located or operated from fruit dumping area to fruit treatment applicator must be decontaminated after running fruit from a quarantine area.

8.3. Personnel exposed to untreated quarantine fruit, plant debris or contaminated surfaces, such as workers located from fruit dumping areas to fruit treatment applicators, must be decontaminated after running fruit from a quarantine area, and before leaving the packing house.

II-C. Shipment and Distribution of Quarantine Fruit

1. All fresh citrus fruit packed and destined for distribution and consumption, that originated from any quarantine area, must move interstate only to non-citrus producing states and have a Federal Limited Permit printed or stamped on each box, or placed in/on each bag of fruit.

1.1. The limited permit must be legible and visible to the buyer.

1.2. If *Bagmaster* boxes are imprinted or stamped with the USDA Limited Permit, individual bags need not be imprinted or stamped with the USDA Limited Permit.

2. Shipments under Federal Limited Permit may not be made to American Samoa, Arizona, California, Florida, Guam, Hawaii, Louisiana, Northern Mariana Islands, Puerto Rico, Texas, and U.S. Virgin Islands (Schedule 14).

3. Federal Limited Permits remain the property of the USDA and must be safeguarded against loss or misuse. These permits must be surrendered upon demand to authorized personnel. These permits may not be reproduced without prior written approval of the Citrus Canker Project. Misuse or unauthorized reproduction of Federal Limited Permits could result in penalties of \$5,000 in fines or one year in prison, or both, as stipulated by Section 150 gg of the Federal Plant Pest Act.

4. Reproduction of Permits – Federal Limited Permits may be printed in mass quantities under the following conditions:

4.1. Prior written authorization is provided by authorized personnel for a specified limited number of permits. (See Schedule 18.)

4.2. Subsequent printings must also receive prior written authorization.

II-D. Transshipment of Quarantine Fruit and Plant Debris

1. Establishments receiving citrus fruit that was grown within a quarantine area may transship fruit, culls, peel, leaves or plant debris to other qualified facilities or disposal sites only under the following conditions:

1.1. Contact the local Canker Program office to verify that the intended recipient of transshipment has the necessary equipment in place, has been inspected, and is qualified to handle quarantine citrus.

1.2. Notify the local Canker Program office of the intended transshipment prior to the load being moved, and request a Florida Limited

Permit (DACS-08156) or a Federal Limited Permit (PPQ Form 530).

1.3. The load must be continually tarped or otherwise enclosed during movement, regardless of its destination, in compliance with Schedule 13.

1.4. The cargo areas of vehicles used to transport citrus material must be thoroughly decontaminated immediately after unloading is completed at any receiving facility or dump site (see Schedule 11).

2. Dispose of culls, peel, pulp, leaves and debris by one of the following:

2.1. Bury in a landfill approved by the Citrus Canker Project.

2.2. Burn completely.

2.3. Dry by heating to 160 degrees F (77 degrees C) as in a feed mill process.

2.4. Rejected fruit, culls, peel, pulp, leaves and plant debris may also be disposed of in USDA/DACS approved dump sites.

3. Prior to use as disposal sites for regulated citrus articles, all sites must be approved and permits issued annually (DACS-08126, for sites other than EPA / DEP approved landfills) by Canker Program officials.

4. Shipments to disposal sites permitted by Canker Program officials may proceed without a limited permit under the following conditions:

4.1. Applicant must keep a current, approved dispatch log listing each shipment of quarantine culls, pulp, peel and debris for periodic reporting to Canker Program officials. (See example: Schedule 12.)

4.2. The log format will indicate the generating facility's name and location, date and time loaded, destination (including county and dump site ID#), and hauler identification of each shipment.

4.3. A copy of the disposal log with activity for the current month is to be faxed or mailed to the Winter Haven Canker Program office as soon as practical, but no later than the tenth of the following month.

5. Bulk fruit from quarantine areas may be shipped to or received from other registered packing houses that are under Canker Program compliance, after receiving a Limited Permit and meeting the following conditions:

5.1. The fruit is only eligible for interstate sales to non-citrus producing states.

5.2. Quarantine fruit must be treated and accompanied by a limited permit stamped on the manifest and meet all applicable Division of Fruit and Vegetable regulations.

5.3. All fruit containers from quarantine areas will be identified by a securely attached 3 x 5 card, or an insert card on plastic bins, (any color except orange) indicating the Citrus Fruit Harvesting Permit Number in one-inch tall characters.

5.4. All quarantine fruit must be segregated at all times from non-quarantine fruit.

III. Packing Non-Quarantine Fruit Inside Quarantine Areas

In addition to the GENERAL PROVISIONS, the following are also required:

Citrus fruit produced in Florida outside a quarantine area (*non-quarantine fruit*) can be packed at a Canker Program compliant packing facility inside a quarantine area, and moved thereafter to any destination in the United States (including citrus producing states) provided that it is accompanied by a Federal Certificate (PPQ-540 (See Schedule 22)) and is packed under the following conditions:

III-A. Handling Fruit Produced in a Florida Grove Outside of Quarantine Areas

1. All bulk fruit containers will be identified by a securely attached 3 x 5 card, or an insert card on plastic bins, (any color except orange) indicating the

name and location of grove in one-inch high characters when harvested outside a quarantine area for packing inside a quarantine area.

2. Harvested fruit must be accompanied by a trip ticket that clearly states the specific name and location of the grove where the fruit was produced, the variety and quantity of fruit contained in the load, the address of the destination packing house, and the date the movement of the fruit began. A copy of the trip ticket must be given to the local Canker Program inspector.

3. During transit to the destination packing or re-packing facility, no regulated articles shall be added to or removed from the load within the quarantine area.

III-B. Packing Non-Quarantine Florida Fruit Inside Quarantine Areas

1. Upon arrival at the destination packing facility in a quarantine area, the following procedures and conditions must be met:

1.1. Fruit produced outside quarantine areas (*non-quarantine fruit*) must be stored separately and prevented from contacting regulated fruit produced within a quarantine area (*quarantine fruit*).

1.2. All culls, leaves and debris must be handled as quarantine plant debris.

2. Non-quarantine citrus fruit which has not previously been treated, washed, and waxed by a Canker Program compliant packing house (commonly known as *field run fruit*) must be handled and packed in accordance with *Title 7 CFR301.75-7* as follows:

2.1. Production line equipment and work areas must be cleaned of fruit and debris before start-up.

2.2. Any equipment coming in contact with quarantine fruit must be decontaminated in accordance with Schedule 11 prior to touching or handling non-quarantine fruit. The receiving portion of the packing line must be decontaminated past the fruit treatment area before start-up.

2.3. The fruit must be treated with SOPP or sodium hypochlorite solution as described in Schedule 17.

2.4. All culls, leaves and debris are to be handled as quarantine plant debris.

3. Non-quarantine fruit which has previously been treated, washed, and waxed by a packing house in accordance with Canker Program stipulations as outlined in Schedule 17 (for treatment of quarantine fruit), may be packed or re-packed for sale or shipment to any area of the United States without additional decontamination of the fruit, under the following conditions:

3.1. A manifest must accompany citrus fruit when received from a packing house for movement to a separate location for re-packing, and must include the following statements and information:

3.1.1. The assertion that this fruit (a) has been harvested in a grove located outside quarantine areas, and can be readily traced by consignor, and (b) has been disinfected in accordance with the Canker Program Compliance Agreement stipulations as described in *Schedule 17*.

3.1.2. The manifest must further identify the consignor, the consignee, the variety and quantity of fruit shipped, the destination, and the time and date shipped from the initial packer.

3.1.3. A copy of the manifest must be surrendered to any authorized inspector upon demand.

3.2. The cargo area of transportation equipment must be cleaned and decontaminated in accordance with Schedule 11 before loading with citrus destined for re-packing in a quarantine area.

III-C. Shipment of Non-Quarantine Florida Fruit from a Quarantine Area

1. Obtain a Federal Certificate or Stamp (PPQ 540) from the Citrus Canker Office for each shipment.

2. **Note:** Separate Certificate of Treatment is required for all fruit fly certifications.

IV. Packing Imported Citrus Fruit - All Florida Locations

In addition to the GENERAL PROVISIONS, the following are also required:

Imported citrus fruit packed in Florida, accompanied by a certificate of origin, meets Citrus Canker certification requirements and may be shipped with Federal Certificate (PPQ 540) if packed under the following conditions: (**Note:** Imported fresh citrus must meet all other state and federal certifications for all other regulated pests.)

1. Fruit is kept in an approved storage area that is clearly separated from any Florida fruit, where conditions are adequate to assure that the fruit is not mixed with Florida fruit. Signs will be posted to designate the foreign fruit storage area.

2. If the imported fruit is stored in open containers within a citrus canker quarantine zone or comes in contact with any Florida citrus fruit from a quarantine zone or with any packing equipment exposed to quarantine fruit, then the fruit must be treated in accordance with approved disinfection procedures. Otherwise, imported fruit may be packed into new containers without treatment. However, packing house personnel who have previously handled quarantine fruit must disinfect with an approved decontaminant before handling any non-quarantine fruit.

3. Fruit must be packed in new shipping containers that bear a statement indicating the origin of the fruit.

4. The origin of the fruit must be clearly indicated on shipping documents and identity must be maintained at all times throughout the packing process.

5. A copy of the import certificate must be available to Canker Program inspectors at the packing house.

Harvester / Handler Compliance Stipulations

I. General Provisions for Handling Citrus

1. Prior to handling citrus in Florida, all entities that harvest, handle or haul citrus for any purpose (including, but not limited to, citrus fruit picked for sale, destined for packing or processing facilities, feed mills, or disposal sites) are required to sign a Citrus Canker Eradication Program (*Canker Program*) "HARVESTER / HANDLER COMPLIANCE AGREEMENT." Exceptions to this rule are citrus fruit re-graders, scale-house operators, and other intermediate handling facilities that transfer bulk citrus, which are required to sign a Canker Program "PROCESS FACILITY COMPLIANCE AGREEMENT." Before receiving a Canker Program Compliance Agreement (*Compliance Agreement*), Intermediate Handlers must have a valid Citrus Fruit Dealer License issued by the Florida Department of Agriculture and Consumer Services (DACS) / Florida Department of Citrus. Applications may be obtained through the Division of Fruit and Vegetable License and Bond Bureau. (See information on Schedule 10.)

1.1. Canker Program Harvester / Handler Compliance Agreements must be renewed each year prior to working in citrus by signing the most current revision of the agreement (in existence in September of each year) by December 31st of the same calendar year. Compliance Agreement forms and attachments may be requested from any Canker Program field office, and are also available on the official Canker Program website.

1.2. Beginning September 1, 2004, annual training in citrus canker awareness and decontamination procedures will be required by the Canker Program. All citrus harvesting company owners and harvesting crew leaders must call the Canker Program Helpline at 800-282-5153 and register a request for authorized training for each harvesting field foreman and crew leader prior to commencing

work in citrus. Once registered, companies or individuals who have signed a current Compliance Agreement may begin harvesting activities while awaiting scheduled training, which must be completed by applicant within 60 days of registration. Training Certificates will be issued annually only to those who have qualified as trainers by successfully completing *Citrus Canker Education and Decontamination Training*. All harvesting crews must be trained in canker decontamination by a certified trainer.

Certified trainers are expected to document all training events and submit all rosters of trained personnel to the official within their company who has signed a Canker Program Harvester/Handler Compliance Agreement. Each harvesting company or other regulated entity that employs or contracts pickers or harvesters is responsible for maintaining *Citrus Canker Education and Decontamination Training* records of all employed harvesting personnel. These records and qualified trainer certificates must be available for inspection by Canker Program officials and interested citrus growers.

1.3. For purposes of this agreement, the decontamination of personnel and equipment is defined, essentially, as a two-step process:

1.3.1. Personnel and equipment **must be decontaminated** by an appropriate method in accordance with *Approved Decontamination Products and Methods* (Schedule 11) **before entering and upon departing** a grove, receiving facility, or disposal site by the terms set forth in this agreement.

1.3.2. Prior to departing a grove, receiving facility, or disposal site, all personnel must inspect and clean all vehicles, equipment, picking sacks and clothing of fruit, limbs, leaves, soil and debris. The plant material must be left on that property or be disposed of in accordance with established Canker Program procedures. Decontaminate personnel and equipment **after** the plant material has been removed.

2. When operating in citrus groves **outside quarantine areas**, all personnel and equipment (such as hand tools, grove equipment, and personal or other vehicles) must be cleaned free of all fruit, limbs, leaves, soil and debris, and be decontaminated **prior to departing a citrus grove or grove block** with an approved material (in accordance with Schedule 11). Grove owners may also require that all personnel and equipment be decontaminated **prior to entering** their groves. Specific situations regarding decontamination follow:

2.1. **All harvesting personnel must clean** themselves and their personal picking equipment free of all fruit, limbs, leaves, soil and debris; **and must decontaminate** themselves and their personal equipment, including picking sacks, gloves, hats and clippers with approved decontamination materials, **both upon entering a grove and upon departing a grove**.

2.2. All equipment, including but not limited to empty harvesting boxes, bins, tubs, buckets, ladders, trailers, goats, buses, pickers' vehicles, personal or other vehicles, mechanical harvesters, portable machinery, and power and hand tools, must be cleaned and then decontaminated with an approved material **upon departing a citrus grove**.

2.3. Field decontamination of citrus fruit destined for a packing or processing facility is not required.

2.4. When exiting a grove, loaded fruit-hauling equipment that has come in contact with citrus trees must be decontaminated from the ground up to, but excluding exposed fruit. If the selected decontamination material is labeled for direct application on citrus fruit, the fruit may also be sprayed. (Semi-tractors and semi-trailers are exempt when departing a citrus grove **only** if no contact with citrus trees has occurred. Drivers are **not** exempt.)

2.5. All pickers, harvesters, contractors or haulers accessing or working on any grove property are required to have adequate decontamination equipment and materials readily available, located on site at all times

while equipment or workers are present on the grove property. Adequate quantities of approved decontaminant solutions must be available and maintained at approved use dilutions on that grove site in order to properly decontaminate all job related equipment and personnel in accordance with Canker Program regulations. (See Schedule 11.)

2.6. Upon entering or departing any grove block, all personnel and equipment must perform all decontamination events, as required by CCEP or by the grove owner, at the edge of the grove block nearest and in sight of a public road, unless prohibited by intermediate boundaries of groves under separate ownership.

3. All citrus debris from a grove should remain, be burned, or be buried on the property. If movement is necessary, the citrus debris must be relocated to an area that will not pose a risk to other citrus groves or nurseries.

4. All companies must, if requested, provide the Canker Program with a list that includes the names and physical addresses of all citrus groves or citrus nurseries, where services were provided within the preceding year, and the grove or nursery owners' names, contacts, addresses and telephone numbers.

5. Applicant bears the responsibility to remain informed regarding any changes in the Citrus Canker Eradication Program. All attachments, schedules, procedures, and quarantines are subject to change. Applicant is responsible for acquiring current compliance agreements, attachments, and quarantine maps (Schedules 19, 20) from local Canker Program offices (Schedule 10) and official Internet postings (<http://www.doacs.state.fl.us/canker/index.htm>).

6. Applicant must provide authorized personnel access to any documents showing the origin of fruit as requested. Applicant shall maintain all documents pertaining to the origin of fruit, including trip tickets and Harvesting Permits (where applicable), for a period of at least one year.

7. This agreement must be surrendered to any authorized inspector upon demand.

8. Failure to abide by any part of this agreement may result in immediate cancellation of the Compliance Agreement and the penalties of Sections 581.141 and 581.211 of the Florida Statutes. *Reports of Violation* will be issued for noncompliance, and administrative penalties levied.

8.1. Violation assessments range incrementally from a written warning to a \$1,000 fine, then a \$2,500 fine, and up to a \$5,000 fine (and/ or revocation of Compliance Agreement) for initial or repeat offenses. Penalties for the use or possession of decontaminant solutions of insufficient strength, or the misuse of decontaminants (described in Schedule 11), are assessed independently of other violations.

8.2. Revocation of a Compliance Agreement, or failure to enter into a Compliance Agreement subsequent to an official warning (resulting from a violation), will result in the denial of permission for a citrus fruit grower or handler to move or handle citrus.

II. Provisions for Handling Quarantine Citrus

In addition to the GENERAL PROVISIONS, the following are also required:

II-A. Harvesting and Handling Quarantine Citrus Fruit

1. Harvest fresh fruit only from trees within quarantine areas which have been inspected within the past 30 days by authorized USDA/ DACS personnel, found apparently free of infestation, and have been issued a numbered Citrus Fruit Harvesting Permit (DACs-08123). (Harvesting Permits are void at midnight July 31st following the date of issue, except lemon and lime permits, which expire April 30th.)

2. Maintain the identity of each load of quarantine fruit moving from a grove or grove block. All field boxes must be identified in the field by a securely attached 3 x 5 card, or an insert card on plastic bins, (any color except orange) indicating the Citrus Harvesting Permit Number in one-inch tall characters.

2.1. For the fresh fruit market, all quarantine citrus must be segregated at all times from non-quarantine citrus.

2.2. Fruit harvested outside quarantine areas (non-quarantine fruit) and fruit harvested within a quarantine area (quarantine fruit), when combined on the same truckload, must all be treated as quarantine fruit.

3. It is the applicant's responsibility to contact an inspector during office hours of the local Canker Program office at least an hour in advance of removing harvesting crews or equipment from any quarantine grove. (See Schedule 10 for local offices). On initial movement into a grove, notify Canker Program officials 24 hours in advance so that officials can arrange to meet at the grove and explain the rules. All equipment decontamination events will be witnessed by CCEP regulatory inspectors. This equipment may be moved from the property only under the following conditions:

3.1. Equipment must first be cleaned of fruit, limbs, leaves, soil and debris, which must be disposed of on site.

3.2 Before moving the harvesting equipment from the property, equipment must be decontaminated in the presence of a Canker Program inspector by an approved method (per Schedule 11).

3.3 Upon witnessing the required decontamination, the Canker Program official will issue a Limited Permit (DACS-08156 or PPQ Form 530) stating the origin and destination of the equipment.

4. All personnel and equipment operating in a grove in a quarantine area for any purpose, including but not limited to caretaking, harvesting, crop estimation, inspection, monitoring, fruit procurement, or fruit, leaf or soil sampling for testing purposes, must decontaminate all personnel, equipment and vehicles **upon entering the grove AND prior to departing the grove**. Other requirements to limit the spread of canker apply as follows:

4.1. Upon departing any citrus grove, all personnel and equipment must be cleaned free of fruit, limbs, leaves, soil and debris prior to applying an approved decontamination material (in accordance with Schedule 11).

4.2. Fruit samples collected from properties in quarantine areas must be enclosed in airtight bags or containers prior to departing a grove. Once the fruit is properly enclosed, the outer surfaces of the container must be decontaminated. Fruit samples may alternately be decontaminated by immersing in a solution of 200 ppm sodium hypochlorite for 2 minutes, and must then be held separately from other citrus fruit or plant material.

4.3. Leaf and soil samples removed from quarantine areas must be placed into sealed containers, which must then be decontaminated prior to entering another grove or grove block.

4.4. Any citrus plant material exhibiting suspected canker lesions should not be touched or moved. Flag the tree, contact Canker Program officials immediately, and allow officials to identify and handle any infected material.

II-B. Transporting Quarantine Citrus Fruit & Plant Debris

1. Notify the nearest Canker Program office of any intended shipment or transshipment of quarantine citrus prior to the load being moved, and request a Florida or Federal Limited Permit (DACS-08156 or PPQ Form 530). This material may not be stored or held overnight outside quarantine areas or Canker Program approved facilities.

2. Each load of citrus fruit harvested from a grove (or rejected from a receiving facility) must be accompanied by a trip ticket and a Limited Permit (permit examples on Schedules 16 & 21) containing the following information. Loads diverted from original destinations must have Canker Program approval prior to movement.

2.1 Citrus Fruit Harvesting Permit serial number and Trip Ticket number.

2.2 Name of Grove, Owner / Agent, and Harvester.

2.3 License tag number of conveyance containing load.

2.4 Number of field boxes contained in load.

2.5 The origin and destination of the load must be indicated on the Limited Permit.

3. Each load of citrus fruit, culls, peel, leaves or plant debris from a packing, processing or other receiving facility may be transshipped to other facilities or sites under compliance provided the intended recipient of the transshipment has met Canker Program requirements, been inspected, and is qualified to handle quarantine plant material or debris. Each load must move covered and by limited permit.

4. Each load of citrus fruit or plant material originating from a quarantine area must be continuously covered by a tarpaulin (tarp), or otherwise enclosed during movement, regardless of its destination. (See Schedules 13 and 19.)

5. The cargo areas of vehicles used to transport citrus material must be thoroughly decontaminated immediately after unloading is completed at any receiving facility or disposal site (per Schedule 11). All cargo covers and tarps must be decontaminated prior to departing a receiving facility or disposal site.

6. Prior to use as disposal sites for regulated citrus articles, all sites (other than EPA/DEP approved Class I Landfills) must be approved and Special Permits issued (DACS-08126) annually by Canker Program officials.

II-C. Fruit Harvested Outside and Packed Inside a Quarantine Area

All fresh fruit containers will be identified in the field by a securely attached 3 x 5 card, or an insert card on plastic bins, (any color except orange) indicating the name & location of the grove of origin

in one-inch high characters when harvested outside of quarantine areas for packing inside a quarantine area.

Process Facility Compliance Stipulations

I. General Provisions for Handling Citrus

1. All facilities that participate in handling citrus fruit for processing in Florida are required to sign a Citrus Canker Eradication Program "PROCESS FACILITY COMPLIANCE AGREEMENT" prior to handling citrus. Before receiving a Citrus Canker Eradication Program Compliance Agreement (*Compliance Agreement*), all citrus processors (including but not limited to all juicing, sectionizing, and peeling operations) must have a valid Citrus Processor License issued by the Florida Department of Agriculture and Consumer Services (DACS) / Florida Department of Citrus. Applications may be obtained through the Division of Fruit and Vegetable License and Bond Bureau (Refer to Schedule 10). Citrus fruit re-graders, scale-house operators, and any facilities (other than fresh fruit packers) that handle or transfer bulk citrus are classified herein as a sub-group of citrus processors for purposes of this program, and are also required to be licensed by the State of Florida, and are required to sign a Citrus Canker Eradication Program (*Canker Program*) "PROCESS FACILITY COMPLIANCE AGREEMENT" prior to handling citrus.

2. When operating in groves outside quarantine areas, all personnel, equipment, and vehicles having come in contact with citrus plant material, must be cleaned free of fruit, limbs, leaves, soil and debris, and be decontaminated **upon departing a citrus grove** with an approved chemical (Schedule 11). Fruit pickers and their personal picking equipment are an exception to this rule, and are required to chemically decontaminate themselves and their personal equipment **upon entering a grove**, but are also required to clean themselves and their equipment free of all fruit, limbs, leaves, soil and debris **prior to departing a grove**.

3. All facilities must maintain sanitation procedures that will serve to protect any citrus trees and nonquarantine fruit, culls, and debris from

contamination by untreated citrus fruit or plant material.

3.1. All fruit hauling equipment (including trailers, trucks, boxes, bins, etc.) must be cleaned of fruit, leaves, limbs, soil and debris prior to departing the receiving facility.

3.2. All individual citrus hauling containers (such as harvesting boxes, baskets or bins) that have or will come in contact with citrus trees must be decontaminated by an approved method prior to departing the receiving facility. (Refer to Schedule 11.)

3.3. Personnel exposed to untreated citrus fruit or plant debris, such as workers responsible for removing citrus debris from trailers, bins or grounds, must be decontaminated before leaving the facility.

3.4. When handling quarantine fruit, the receiving facility is responsible for decontaminating all trucks, trailers, boxes, cargo covers (tarps), and other exposed fruit hauling equipment after unloading or upon departure, regardless of ownership. (See Schedule 11.)

4. Citrus culls, peel, pulp, seeds, leaves, limbs, soil and debris must be removed daily from processing or similar facilities, and must be disposed of on sites which will not pose a risk to commercial citrus groves.

5. Applicant must provide authorized personnel access to the property and to documents showing the origin of the fruit as requested, and maintain all documents pertaining to the origin of fruit, including trip tickets and Citrus Fruit Harvesting Permits (where applicable) for a period of one year.

6. Applicant bears the responsibility to remain informed regarding any changes in the Citrus Canker Eradication Program. All attachments, schedules, procedures and quarantines are subject to change. Applicant is responsible for retrieving maps and other updated information from local Canker Program offices (Schedule 10) and official Internet postings (<http://doacs.state.fl.us/canker>).

7. This agreement must be surrendered to any authorized inspector upon demand.

8. Failure to abide by any part of this agreement may result in immediate cancellation of the Compliance Agreement and the penalties of Sections 581.141 and 581.211 of the Florida Statutes. *Reports of Violation* will be issued for non-compliance, and administrative penalties levied.

8.1. Violation assessments range incrementally from a warning to a \$1,000 fine, then a \$2,500 fine, and up to a \$5,000 fine (and/or revocation of Compliance Agreement) for initial or repeat offenses. Penalties for the use or possession of decontaminant solutions of insufficient strength, or the misuse of decontaminants (described in Schedule 11), are assessed independent of other violations.

8.2. Revocation of a Compliance Agreement, or failure to enter into a Compliance Agreement subsequent to an official warning (resulting from a violation), will result in the denial of permission for a citrus fruit grower or handler to move or handle citrus.

II. Provisions for Handling Quarantine Citrus

In addition to the GENERAL PROVISIONS, the following are also required:

II-A. Harvesting and Transporting Quarantine Fruit

1. Accept only fruit from groves within quarantine areas that have been inspected, found apparently free of infestation, and have been issued a numbered Citrus Fruit Harvesting Permit (DACS-08123).

1.1. Harvesting Permits are void at midnight July 31st following the date of issue, except lemon and lime permits, which expire April 30th.

1.2. Harvesting Permits must be on hand at the receiving facility prior to or upon acceptance of fruit.

2. Tarping of all citrus fruit and plant material originating in a quarantine area is required, regardless of its destination. (See Schedules 13 and 19 regarding transportation and quarantine zones, respectively.) Immediately notify the nearest Canker Program office of any vehicle attempting to discharge fruit which is not properly covered. Fruit that is improperly covered may not be moved unless authorized by an inspector.

3. All personnel and equipment entering groves in quarantine areas for any purpose, including but not limited to caretaking, harvesting, crop estimation, inspection, fruit procurement, or fruit, leaf or soil sampling for testing purposes, must decontaminate all personnel, equipment and vehicles **prior to entering the grove AND upon departing the grove**. Other requirements for limiting the spread of canker apply as follows:

3.1. Upon departing any citrus grove, all personnel and equipment must be cleaned free of fruit, limbs, leaves, soil and debris prior to chemical decontamination, applied in accordance with Schedule 11.

3.2. Fruit samples collected from properties in quarantine areas must be enclosed in airtight bags or containers prior to departing a grove. Once the fruit is properly enclosed, the outer surfaces of the container must be decontaminated. Fruit samples may alternately be decontaminated by immersing in a solution of 200 ppm sodium hypochlorite for 2 minutes, and must then be held separate from other citrus fruit or plant material.

II-B. Receiving and Handling Quarantine Fruit

1. Accept only fruit when each load is accompanied by a trip ticket and a Florida Limited Permit (DACS-08156) or a Federal Limited Permit (PPQ Form 530) containing the following information:

1.1. Citrus Fruit Harvesting Permit number and trip ticket number.

1.2. Name of grove owners/ agent/ harvester.

1.3. License tag number of conveyance containing load.

1.4. Number of field boxes contained in load.

1.5. Origin and destination will be indicated on Limited Permit.

2. The Florida Limited Permit (DACS-08156) or the Federal Limited Permit (PPQ Form 530) must be held at the receiving facility no longer than one week. At the close of one week, the receiving facility is required to keep one copy and return the original by mail to the issuing regional office of the Canker Program at the address listed in Schedule 10, directed to the attention of the Regulatory Department.

3. If applicant has not previously handled quarantine fruit, Canker Program officials must be notified a week in advance of anticipated run date for an inspection of the facility, decontamination equipment, and chemical solutions. Upon passing an official inspection, applicant will be permitted to handle quarantine fruit throughout the season, provided the facility remains in compliance. If any required decontamination equipment is subsequently removed or otherwise disabled, applicant must call for and pass a new inspection in order to resume the handling of quarantine fruit.

4. Dispose of citrus fruit, culls, peel, pulp, seeds, leaves, limbs, soil and debris by one of the following:

4.1. Bury in a landfill approved by the Canker Program.

4.2. Burn completely.

4.3. Dry by heating to 160 degrees F (77 degrees C).

4.4. Process (feed mill).

4.5. Pulp/peel may also be disposed of in USDA/DACS approved dump sites.

II-C. Transshipment of Quarantine Fruit and Plant Debris

1. Establishments receiving citrus fruit that was grown within a quarantine area may transship fruit, culls, peel, leaves or plant debris to other facilities or sites under compliance only under the following conditions:

1.1. Contact the local Canker Program office to verify that intended recipient of transshipment has met program requirements, been inspected, and is qualified to handle quarantine plant material or debris.

1.2. Notify the local Canker Program office of the intended transshipment prior to the load being moved, and request a Florida Limited Permit (DACS-08156) or a Federal Limited Permit (PPQ Form 530).

1.3. The load must be continually tarped or otherwise enclosed during movement, regardless of its destination, in compliance with Schedule 13.

1.4. The cargo areas of vehicles used to transport citrus material must be thoroughly decontaminated immediately after unloading is completed at any receiving facility or dump site (see Schedule 11).

2. Prior to use as disposal sites for quarantine citrus, all sites must be approved and permits issued annually by Canker Program officials (DACS-08126 Special Permit, for sites other than EPA / DEP approved landfills).

3. Shipments to disposal sites approved by Canker Program officials may proceed without a limited permit under the following conditions:

3.1. Applicant must keep a current, approved dispatch log, listing each shipment of quarantine culls, pulp, peel and debris for periodic reporting to Canker Program officials. (See example: Schedule 12.)

3.2. The log format will indicate the generating facility's name and location, date and time loaded, destination (including county and

dump site ID#), and hauler identification of each shipment.

3.3 A copy of the disposal log with activity for the current month is to be faxed or mailed to the Winter Haven Canker Program office as soon as practical, but no later than the tenth of the following month.

CCEP Offices

Alachua/Lake/Marion/Flagler/Putnam/Seminole/Sumter/Volusia Counties - 4129 County Rd. 561, Tavares, TEL (352) 253-4547 / FAX (352) 253-4549

Brevard County - 745 North Drive Unit H, Melbourne, TEL (321) 757-7171 / FAX (321) 255-7881

Collier/Hendry/Glades (southwest corner)/Lee/Charlotte Counties - 424 E Market Rd, Unit 10, Immokalee, TEL (239) 658-3684 / FAX (239) 658-3692

DeSoto County - 3452 SW Hwy 17, Arcadia, TEL (863) 491-5388 / FAX (863) 491-5392

Highlands/Okeechobee/Hardee/Glades Counties - 3397 US Hwy 27 S, Avon Park, TEL (863) 314-5900 / FAX (863) 314-5911

Miami-Dade/Broward/Monroe/Southern Palm Beach Counties - 10300 SW 72nd Street, Suite 150, Miami, TEL (305) 275-1900 / FAX (305) 275-1977

Orange County - 800 Thorpe Rd., Orlando, TEL (407) 251-2499 / FAX (407) 251-2538

Panhandle/Northern Counties; Citrus/Hernando/Osceola/Pasco/Polk Counties/Main Regulatory Office - 3027 Lake Alfred Road, Winter Haven, TEL (863) 298-7777 / FAX (863) 291-5219

Saint Lucie/Indian River/Martin/Northern Palm Beach Counties - 4244 Bandy Blvd, Ft. Pierce, TEL (772) 429-2000 / FAX (772) 429-2009

Sarasota/Manatee/Hillsborough/Pinellas Counties - 1003 17th Street W, Palmetto, TEL (941) 721-6622 / FAX (941) 721-6635